

SUBJECT: FOOD TECHNOLOGY **TEACHERS:** **HOD:** MR J. LOCKWOOD

	UNIT TITLES	LEARNING OBJECTIVES	ASSESSMENT ASSIGNMENTS
TERM 1	The Stages of Food Development (Individual Coursework)	<ul style="list-style-type: none"> • To apply knowledge of food material and processing • To be able to carry out modification and reformulation • To demonstrate how processes can alter or determine the end product 	<ul style="list-style-type: none"> • Produce ten food products developing them each time through modification • Carry out sensory evaluation • Use investigations, testing and adaptations to shape and develop product • Evaluate commercial food production methods
TERM 2	The Stages of Food Development (Individual Coursework) Revision Exercises and Tests on All Sections Research Preparation Sheet	<ul style="list-style-type: none"> • To be able to produce a manufacturing specification • To identify and apply quality control procedures • To consolidate knowledge • To be able to do research preparation sheet 	<ul style="list-style-type: none"> • Produce a detailed manufacturing specification • Design a package suitable for final product • Show how to produce your final product in bulk • Research preparation sheet
TERM 3	G.C.S.E. Examination		